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中國大米

Chinese Rice

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中國到處都長着各種品質優良的稻米

Many good varieties of Rice are being grown in China everywhere.

在中國廣闊的肥沃的土地上，自寒冷的北方至炎熱的南部，到處都生長着各種優良品種的稻米。近幾年來，中國大米的產量大為增長，除足夠本國國內消費外，還有大量出口，供應世界各地。

中國大米營養豐富，含有多量澱粉，易於消化，為最優良的食品，一般含有蛋白質 7.5%、脂肪 0.5% 和醣類 79%。

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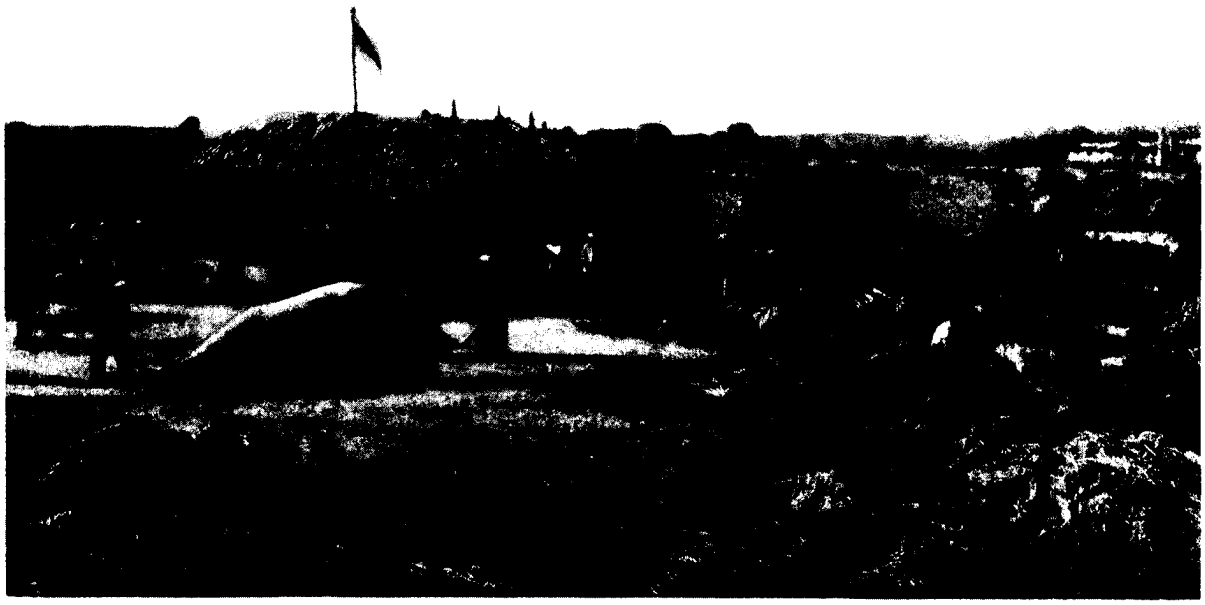

大 米 豐 收

A Bumper Harvest of Rice

A good many selected varieties of Rice are grown in China on the vast areas of rich soils, from the cold North to the warm South. In recent years, China's Rice production increasing immensely and the huge annual output being more than enough for domestic consumption, China has been in a position to export large quantities of Rice for world demand.

Chinese Rice, with its high starch content, is a very nutritive food, easy for digestion. It usually contains 7.5% of protein, 0.5% of fat and 79% of carbohydrate.

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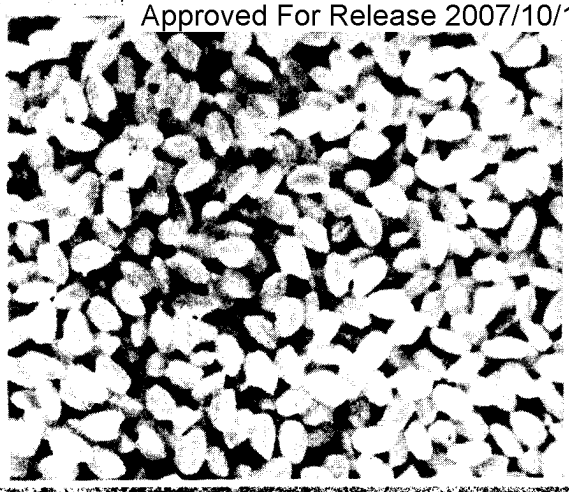
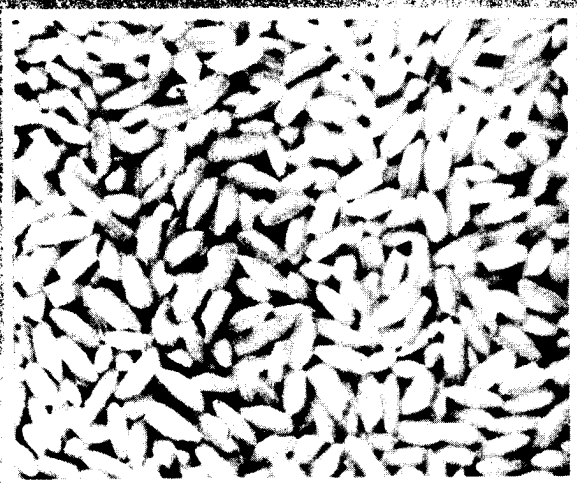
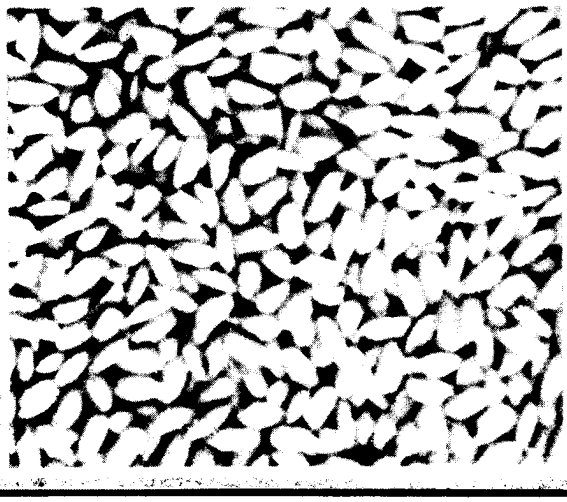


粳　　米
Round-shaped Rice



籼　　米
Long-shaped Rice



糯　　米
Glutinous Rice

中國大米按品種及性質可分為三類：

一、粳米：

粒形橢圓，性質柔軟，含脂肪較多，色白亮而油潤，略呈半透明狀。

二、籼米：

粒形細長，色白亮，漲性較大。

三、糯米：

光滑，色特白，黏性極大。

中國大米，除直接食用外，並可製各種糕點，或用作釀酒原料。

一般出口規格如下：

水份…… 13.0—15.0%
雜質…… 0.3— 0.5%
破碎粒…… 13.0—15.0%

關於其他詳細事項，請向我公司聯系。

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Chinese Rice is generally classified according to its varieties and characteristics into three major groups:—

1. Round-shaped Rice:
   Oval in shape, very soft when boiled, higher in oil content, with a white, glassy, oily colour and slightly semi-transparent appearance.
2. Long-shaped Rice:
   Elongated in shape, glassy white in colour, with better expansibility when steamed.
3. Glutinous Rice:
   Glassy in appearance, extremely white in colour, very glutinous when thoroughly cooked.

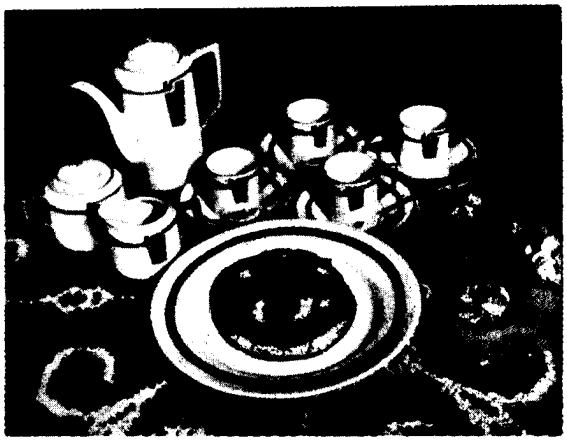
Besides being directly consumed as food, Chinese Rice may be used to make all kinds of cakes and sweeties, or employed as a raw material for making wine. The General Export Specification is shown below:—

Moisture . .	13.0—15.0%
Admixture. .	0.3— 0.5%
Broken Grains	13.0—15.0%

For other detailed information, please contact us directly.

用秈米製成的糕點
A colourful cake made of Round-shaped Rice

用秈米製成的鳥盆飯
Long-shaped Rice Served with Chicken



用糯米製成的"八寶飯"
The famous Chinese "Pah-pao" Rice Pudding prepared of Glutinous Rice

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OUR LINES:

Cereals	Rice, Wheat, Wheat Flour, Wheat Bran, Maize, Soybeans, Kaoliang, Barley, Oats, Rye, Buck Wheat, Millet.
	Small Red Beans, Small Green Beans, Small White Beans, Broad Beans, Horse Beans, Kidney Beans, Lentils, Peas, String Beans, Bamboo Beans.
Oilseeds	Groundnuts, Cottonseed, Sesameseed, Sunflowerseed, Rapeseed, Mustardseed, Hempseed, Perillaseed, Linseed, Castorseed, Copra.
Oils	Tung Oil, Stillingia Oil, Hempseed Oil, Linseed Oil, Castor Oil, Perilla Oil, Rapeseed Oil.
	Soybean Oil, Groundnut Oil, Cottonseed Oil, Sesame Oil, Teaseed Oil, Mustardseed Oil, Coconut Oil.
	Aniseed Oil, Cassia Oil, Yellow Sandalwood Oil.
Others	Salt, Selected Seeds of Cereals, Beans, Oleaginous Plants.

OUR BRANCHES:

SHANGHAI BRANCH

83, Peking Road (E.), Shanghai, China
Cable Address: CHINAFAT SHANGHAI

TIENTSIN BRANCH

33, Pao Tin Road, Tientsin, China
Cable Address: NOIL TIENTSIN

CANTON BRANCH

1, Yung Han Road (N.), Canton, China
Cable Address: CNCOFC CANTON

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大白豌豆
Large White Peas

中國糧穀油脂出口公司上海分公司
CHINA NATIONAL CEREALS, OILS & FATS
EXPORT CORP., SHANGHAI BRANCH

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大 白 豌 豆

大白豌豆為四川名產，光潔鮮明，顆粒均勻，品質純淨。製罐頭、調羹湯，最為相宜。炒食佐餐，或製甜食點心，聽憑選擇。

如荷訂購，無任歡迎。

一 般 規 格

水 份(最高) ……14.0%
雜 質(最高) …… 0.5%
不完善粒包括虫蛀粒(最高) …… 1.0%

LARGE WHITE PEAS

Large White Peas of Szechuen origin are noted for their glossy, neat appearance, uniform size and pure quality. They are specially good for canning purposes and often used for making soup. Sometimes, they are roasted to make a side dish, or mashed and flavoured to prepare sweeties as desired.

Your esteemed orders and enquiries will be carefully attended to with promptness to your entire satisfaction.

GENERAL SPECIFICATION

Moisture (max.).....14.0%
Admixture (max.)..... 0.5%
Unsound grains, including weevilled grains (max.)..... 1.0%

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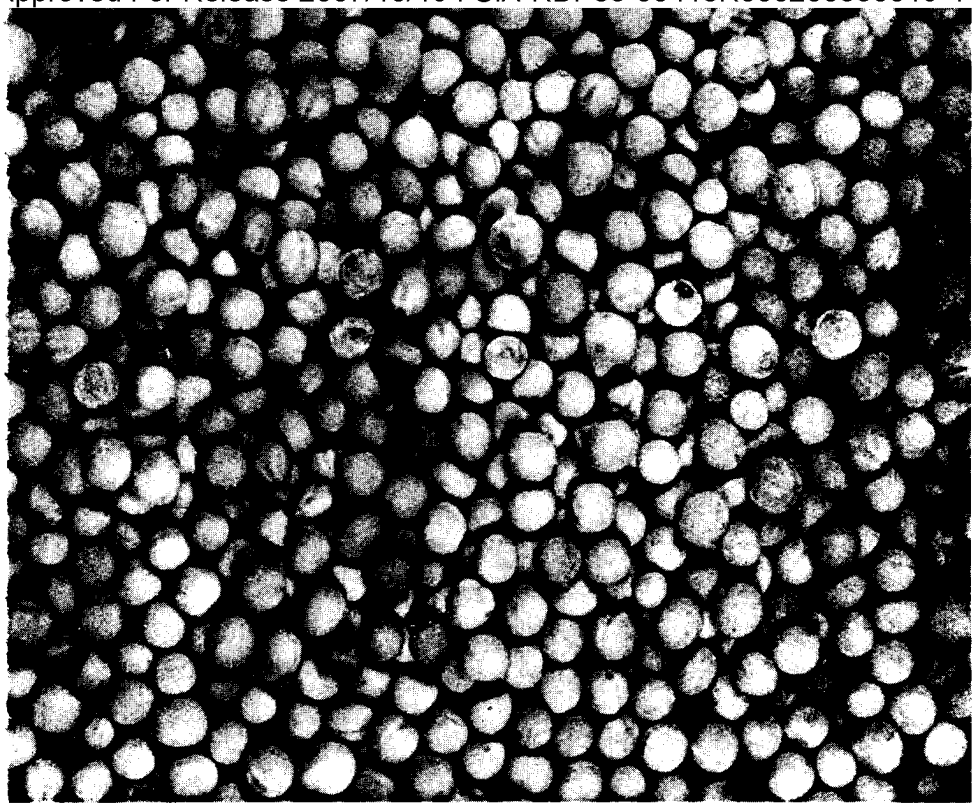

大白豌豆 Large White Peas

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平湖黃豆

PINGHU YELLOW SOYABEANS

中國糧穀油脂出口公司上海分公司
CHINA NATIONAL CEREALS, OILS & FATS
EXPORT CORP., SHANGHAI BRANCH
32794
CHINAFAT SHANGHAI

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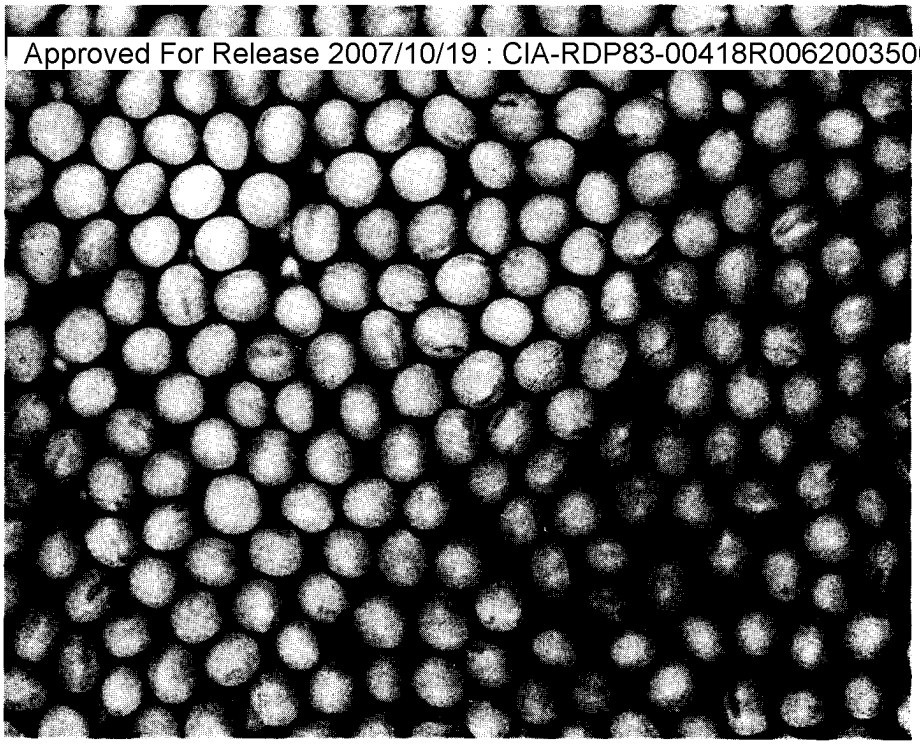
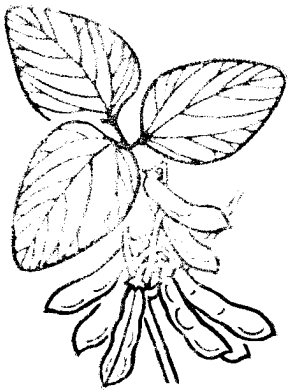


平湖黃豆 Pinghu Yellow Soyabeans



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平 湖 黄 豆

平湖黄豆係浙江名產，色澤金黄，顆粒特大，飽滿均勻，行銷香港及新加坡以來，用户均樂於採用，公認為市場各級黄豆之冠。

平湖黄豆營養豐富，食用最為相宜，可煮豆湯，製造豆腐、豆漿、豆粉、醬油等，用途衆多，不及一一列舉。

謹此介紹，如荷訂購，無任歡迎。

一 般 規 格

水份（最高） 14%
雜質（最高） 1%
含油量（乙醚浸出物） ..... 15—16%

PINGHU YELLOW SOYABEANS

A special variety of Soyabeans, indigenous to the Pinghu District of Cheking Province, well-known for their bright golden yellow colour and big, sound, uniform grains. Since they made their first appearance on Hongkong and Singapore markets, they have been readily absorbed by local consumers and generally accepted as the best grade among all yellow soyabeans obtainable on the market.

With a high nutritive value, Pinghu Yellow Soyabeans are popularly employed for food preparation in numerous ways, mainly, for making soup, bean-curd, bean-milk, bean-powder (soy flour), sauce, etc.

We recommend this specialty for your cordial patronage and assure you of every satisfaction.

GENERAL SPECIFICATION

Moisture (max.)..... 14%
Admixture (max.) 1%
Oil content (ether extract) (wet basis) 15—16%

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